FIELD SANITATION TEAM CERTIFICATION C

LESSON 5 - FOOD SERVICE SANITATION IN THE FIELD

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Lesson Objectives

- Match a list of terms related to food service sanitation with a list of corresponding definition.
- Select from a list of organism those that most often cause food-borne illnesses.
- Identify the five sources of food contamination in the field.
- Describe sanitary practices in food handling.

Definitions

- ***Contamination*** *- the unintended presence of harmful substances or organisms in food.*
- ***Spoilage*** *- the breakdown in the edible quality of food.*
- ***Potentially Hazardous Foods (PHFs)*** *- support the rapid growth of bacteria, which may cause disease or produce toxins.*

Definitions (2)

- ***Temperature Danger Zone*** *- the temperature range most conducive to bacteria growth and reproduction (between 41˚and 139˚F).*

- ***Cleaning*** *- physical removal of soil and food particles.*

- ***Sanitizing*** *- reduction of microorganisms by chemical or physical means.*

Definitions (3)

- ***Food-Contact Surface*** *- surface of utensils or equipment that normally come in contact with food.*

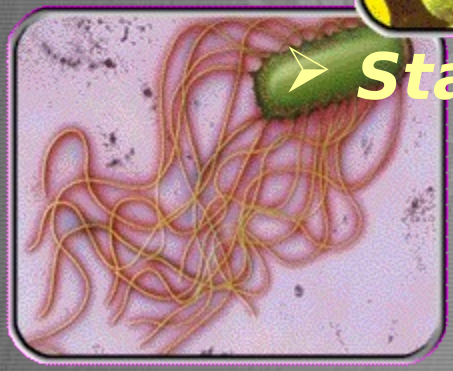
- ***Cross-contamination*** *- transfer of harmful microorganisms from one food item to another.*

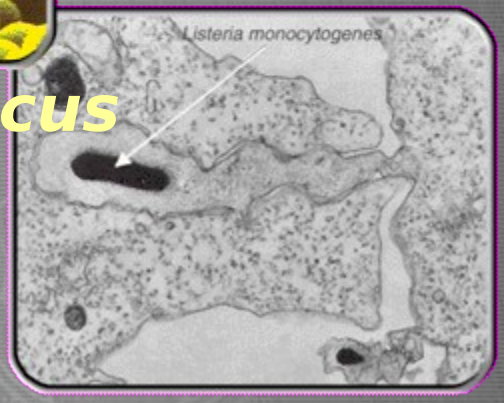
- ***Calibration*** *- adjusting equipment to maintain accuracy.*

Bacteria Related to Food-borne Illness

- Campylobacter jejuni
- Escherichia coli

- Staphylococcus





- Salmonella
- Listeria monocytogenes

Disease Transmission

- *Any source of food can become contaminated if proper food handling practices are not observed.*

- *Food handlers must maintain the highest sanitation standards to help prevent disease transmission.*

Sources of Food Contamination

- ***Biological hazards*** *- harmful microorganisms contaminate food.*
- ***Chemical hazards*** *- harmful (chemical) substances are introduced into the food.*
- ***Physical hazards*** *- foreign particles get mixed into food.*
- ***Cross-contamination*** *- raw and cooked foods come in contact with one another.*

Unsafe Food Handling Practices

- *Failure to refrigerate cold PHFs and maintain them at product temperatures of 40˚ or below.*
- *Failure to maintain hot PHFs at 140˚ or above.*
- *Failure to protect foods from contamination and/or cross-contamination.*
- *Improper transportation and storage practices.*
- *Improper procedures and practices of food handlers.*

Sanitary Practices in Food Handling

- *It is of the utmost importance that safe product temperatures be maintained during all phases of food preparation, storage, transportation and service.*

Preparing Food

- *Temperature danger zone: 41˚F - 139˚F.*
- *The time foods spend in the temperature danger zone must be minimized.*

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B Rations, MREs and T Rations

- Use when no refrigeration is available.
- Handle T rations with caution - don't save opened trays or reheat a closed tray more than once.

Fresh Fruits and Vegetables

- *Fruits and vegetables that can not be properly disinfected should not be served.*

Food Storage

- *Always check food temperatures using an approved food service thermometer.*

NOTE: Foods that contain enough microorganisms to cause illness do not necessarily look or smell bad.

Preventing Contamination and Spoilage

- *Even foods that are properly protected may become contaminated if they are improperly stored.*

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Semi-perishable Foods

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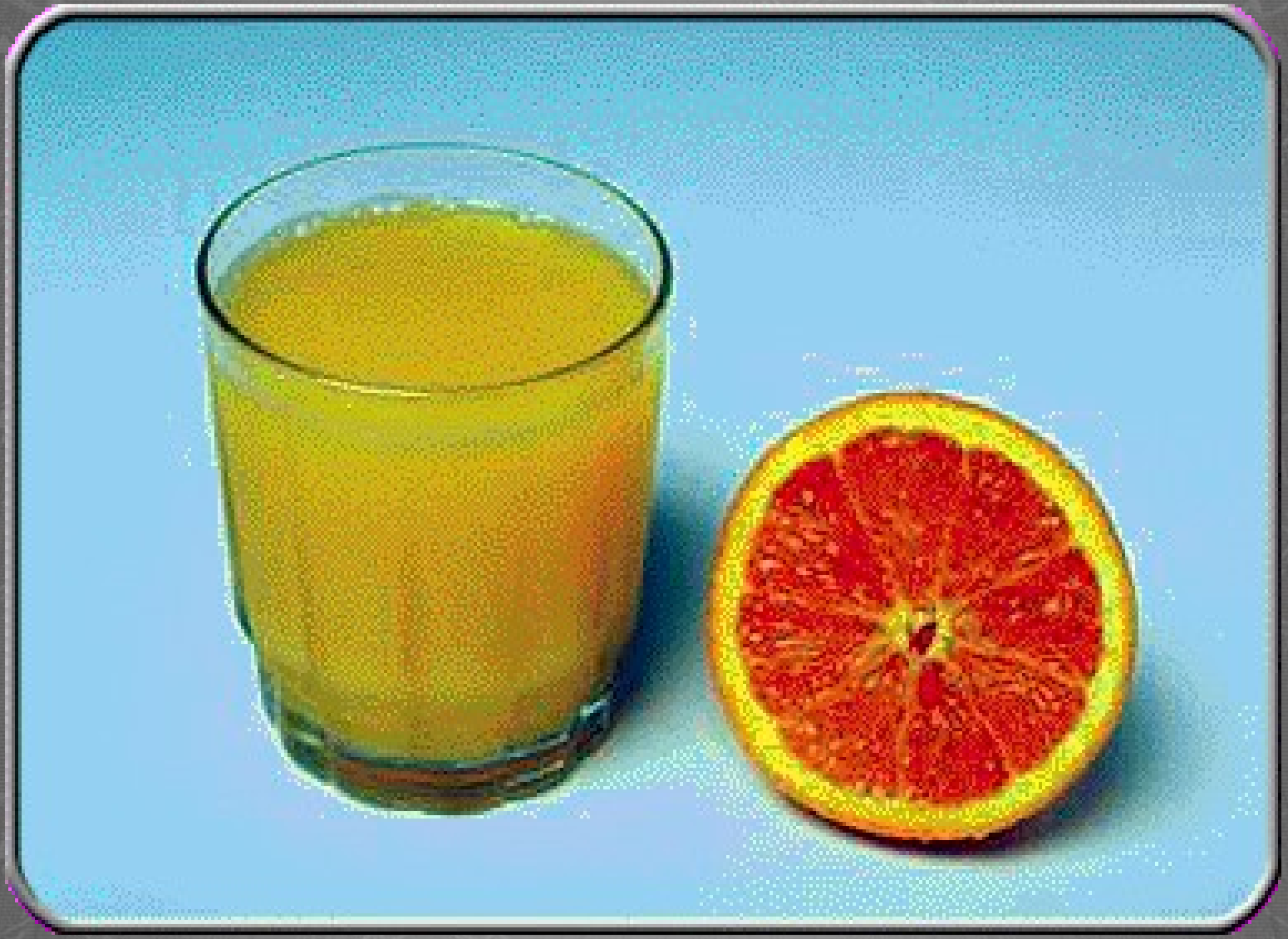
Acidic Foods



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Transportation of Food

- *Avoid exposing food to microorganisms or other substances which can contaminate it.*

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Serving Utensils

- Cover or wrap utensils sent with food containers to prevent contamination.

Inspecting the Food Service Facility - Purpose

- Identify basic defects that could cause or spread disease.
- Recommend corrective actions.
- Help food service personnel understand the importance of sanitation.

Inspecting the Food Service Facility - General Procedure

- Ensure the unit inspects food immediately upon receipt.
- Conduct a brief visual inspection of the facilities.
- Ensure prepared foods are maintained at safe temperatures.

Inspecting the Food Service Facility - Specific Actions

- The NCOIC of the dining facility should check for:
  - Adequate supplies of food service gloves and aprons.

Inspecting the Food Service Facility - Specific Actions (2)

- The NCOIC of the dining facility should check for:
  - Hand washing devices for food handlers.

Inspecting the Food Handlers

- The NCOIC of the dining facility should ensure that:

- Food handlers are practicing proper personal hygiene.

Inspecting the Food Handlers (2)

- The NCOIC of the dining facility should ensure that:
  - Camouflage paint is not being worn by food handlers.

Inspecting the Fpod Handlers (3)

- The NCOIC of the dining facility should ensure that:
  - Food handlers are not working while they are ill.

Additional Precautions

- *Keep food protected from the elements.*
- *Avoid storing food in excessive heat or moisture.*
- *Observe product expiration dates.*

Cleaning and Sanitizing Utensils

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The Mess Kit Laundry

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The Mess Kit Laundry Components

- Can #1: Waste can for food scraps.
- Can #2: Wash can of hot soapy water.
- Can #3: Can of clear, boiling rinse water.
- Can #4: Can of clear boiling water OR sanitizing rinse.

The Food Sanitation Center (FSC)

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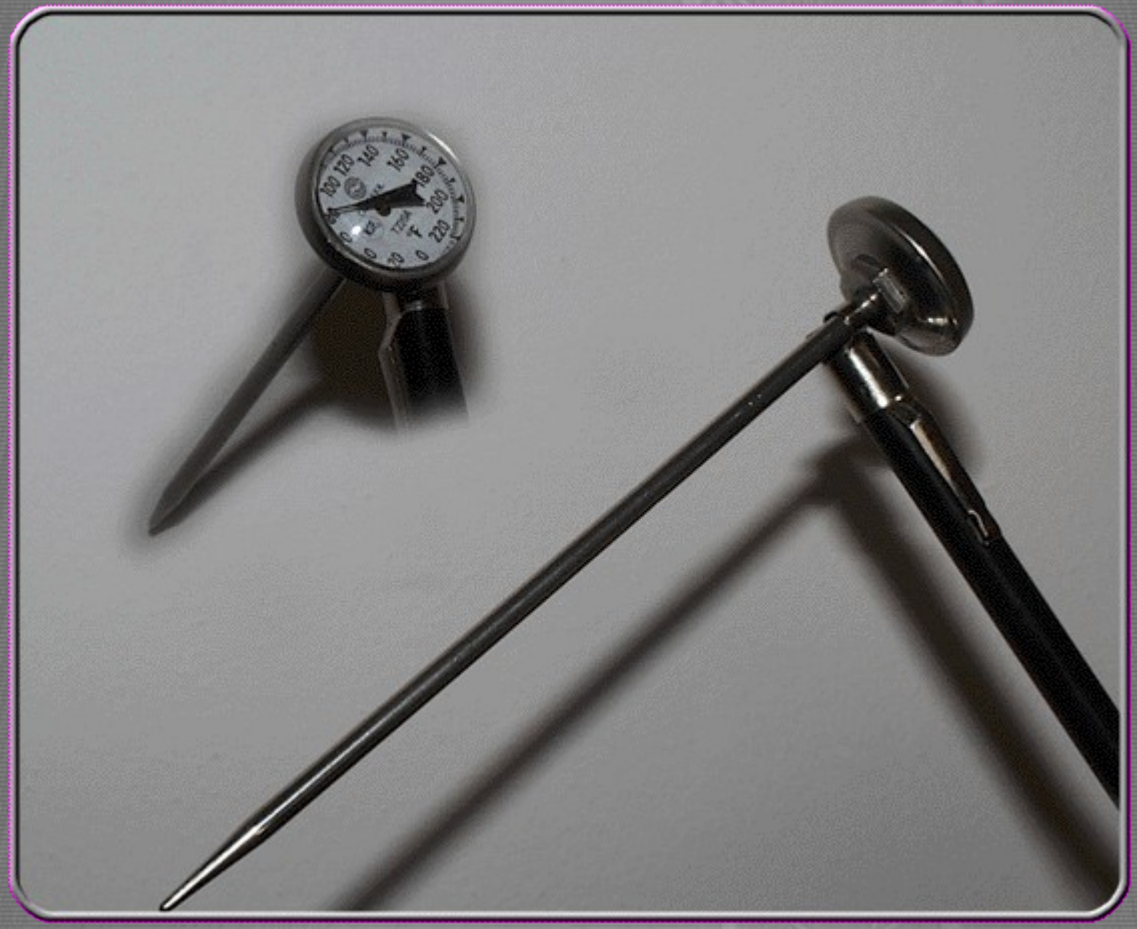
Testing Food Temperature



- Use an approved food service thermometer ONLY.

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Using the Food Service Thermometer

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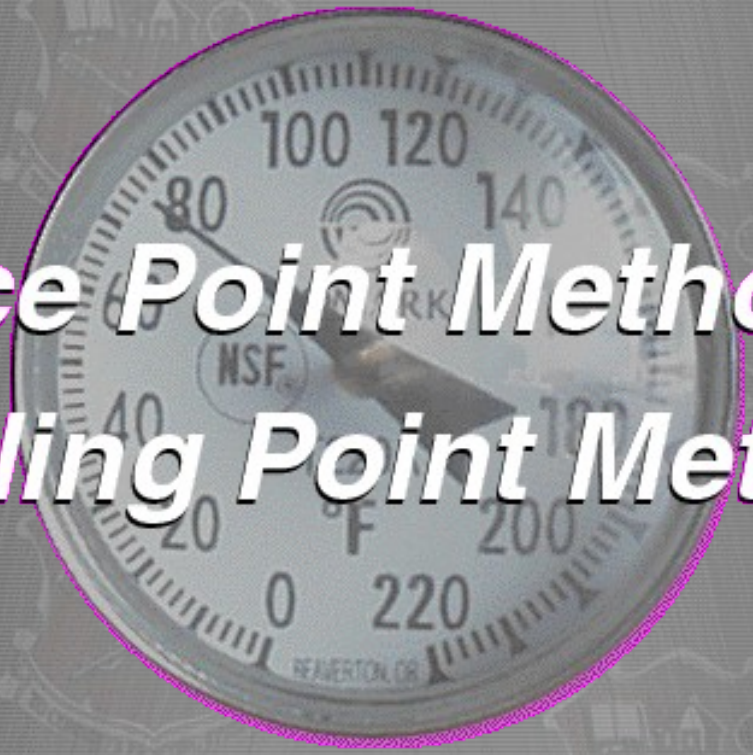
Calibrating the Thermometer



Ice Point Method

Boiling Point Method

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SUMMARY